

SPICY SCALLOPS WITH CAPELLINI

SOURCE: FOOD & WINE October 2001

INGREDIENTS:

1 lb ripe scallops, quartered if large
6 TBS extra-virgin olive oil
1/4 C dry white wine
2 TBS finely chopped flat-leaf parsley
1 TBS small dried chipotle chile with seeds, stemmed/finely chopped
Fine sea salt
1/2 lb Capellini

DIRECTIONS:

Preheat oven to 400° F. Bring large pot of salted water to boil. In large glass or ceramic baking dish, toss scallops with olive oil, wine, parsley, garlic and chipotle. Season with salt and bake about 15 minutes or till oil is sizzling and scallops are firm.

Add Capellini to boiling water & cook till just al dente (about 3 minutes) - drain and transfer to serving bowl - add scallops + their juices to pasta - toss well - serve immediately.

Wine: Tame the hot chile peppers and garlic with a refreshingly fruity off-dry Riesling.

Serves: 4